



Caramel Oatmeal Bars

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Made with rich and decadent flavors, Caramel Oatmeal Bars is the perfect recipe for when you're entertaining a crowd. The combination of wholesome oats, creamy caramel, and smooth chocolate make an irresistible dessert or snack.

Ingredients

- 3/4 Cup(s) Packed brown sugar
- 1 Cup(s) King Arthur White Wheat Flour (You can use whatever flour you prefer – this is what I like)
- 1 Cup(s) [Quaker® Oats-Old Fashioned](#) (not the quick cook)
- 1 Teaspoon(s) Baking Soda
- 14 Ounce(s) Bag of Caramel Squares – Unwrapped
- 1/2 Cup(s) Heavy Whipping Cream
- 6 Ounce(s) milk chocolate chips
- 1 1/2 Tablespoon(s) sticks of butter – melted (3/4 cup – don't use substitutes)

Cooking Instructions

1. In a medium mixing bowl, combine the melted butter, brown sugar, flour, oats and baking soda.
2. Pat half of the oatmeal mixture into the bottom of an 8×8 baking pan.
3. Bake at 350 degrees for 10 minutes.
4. Meanwhile, place unwrapped caramels and whipping cream in a heavy saucepan and melt over medium-low heat. Stirring Frequently.
5. When smooth, set aside.
6. When oat mixture has finished cooking, remove from the oven.
7. Sprinkle with chocolate chips, pour caramel sauce over the top, and finally sprinkle with the remaining oatmeal mixture.
8. Bake at 350 degrees for 18-20 minutes – until edges begin to brown.

9. Cool completely before serving.